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		_		Food E	stabli	<u>shn</u>	nent	lns	pe	ction	Report Page	1	of_	<u>Z</u>
ISPECTION	RSM	TYPE	GRADE	INSPECTI-	ON DATE	12/17/18	EST/	BLISH	IME	IT NAME				
egular	1	~	19					COL	D	STOI	NE CREAMERY			
ollow-up			,	TIME IN	TIME		PERM	ин нс	ノレレヒ	K	,			
omplaint			RATING	12:30PM	1:20	PM	14	N	Fo	200	INTERNATIONAL,	INC	٥.	
vestigation	1		I A	SANITARY P),	LUCA	NUIL	(Add	ress)		I	DED	F
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		FÖC	DRORNE	III NESS R	SK FA	CTO	PS.	MD	DI	RUC	HEALTH INTERVENTION		_	-
	-	100									In appropriate box for COS and/or R.	3		
IN = In cor	moliano	e OU	T = Not in compli	ence N/O = Not observ	/ed N/A≃N	lot anni	icable (COS =	Corre	rted on-sit-	e during inspection R = Repeat violation PT	9 - Da		
omplian							PTS			nce State			S R	
y i			Sup	pervision		-1	1				otentially Hazardous Food (TCS Food)	9 10	1.
1 (IN) OL	п		Person in charge	present, demonstrates		T	6	16	IN C		Proper cooking time and temperatures	1	T	Т
V	J1		knowledge, and				L°				N/O Proper reheating procedures for hot holding	A 100		1
	>			yee Health			10000				N/O Proper cooling time and temperatures			T
2 IN QU	_			areness, policy present			6				N/O Proper hot holding temperatures			Т
(N) OF	JT.			oorting restriction & exc	lusion		6		-	OUT (N/A)	Proper cold holding temperatures			Ŧ
L	10 10			ienic Practices				21	IN X	UT N/A N	N/O Proper date marking and disposition			L
t (M) or	JT N/A	N/O	Proper eating, ta: tobacco use	sting, drinking, beteinut	, or		6		1		Consumer Advisory			
(IN)OU	IT N/A	N/O		m eyes, nose, and mou	th.	+	6	-	1		The state of the s	-	_	_
- 0	197			tamination by Hand		_	0	22	lin c	UT(N/A)	Consumer Advisory provided for raw or			
S (IN) OU	JT N/A	the latest spirit	Hands clean and		T	_	6		"		undercooked foods			1
-				ntact with ready-to-eat f	oods or	+		10000		7	Highly Susceptible Populations		_	_
7 (IN)OU	II N/A	טא י		te method property follo	1		6		Ī., .	-(2)	Pasteurized foods used: prohibited foods no	t I	1	Т
IN DU	п		Adequate handw	ashing facilities supplied	4 & b		6	23	IIN D	UT (N/A)	offered			
			accessible	A STATE OF THE STA			L				Chemical		1 72	_
-				ved Source		No.		24	TINO O	UT N/A	Food additives: approved and properly used	T	T	T
IN ON				om approved source			6	27	2	D1 10A	Pood additives, approved and properly used			L
OU NOU				proper temperature			6	25(NO O	UT	Toxic substances properly identified, stored,			Т
(OU	4.5			dition, safe, and unadu			6				used			1
2 IN OU	IT (N/A		parasite destructi	available: shellstock ta	gs,		6			~	onformance with Approved Procedure	8	_	
			And the second second	m Contamination				26	IN O	UT(N/A)	Compliance with variance, specialized			
								20						
3 (N) DUT	T N/A		Food separated a	and protected			6	20			process, and HACCP plan			_
		-		and protected faces: cleaned & sanitiz	ed	H	6	20	Rls		are improper practices or procedures identified			i
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4	Food E	stablishn	nent	Inspection	n Report		Page 2	of 2		
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ITEM NO.	OBSERVA	TIONS AN	D CC	PRECTIVE	ACTIONS			CORRECT		
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violation	s cited in this report must be corre				ated, or as s	tated in Secti	ions 8-4	05.11 and		
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49	WASTEWATER IMPR	SOPERY	1	RAINING	, INTO	SEWAG	E			
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	WASTENATER SHALL BE PROPERLY DISPOSED TO PREVE									
	OROSS-CONTAMINATI							1-11-		
	CROSS-CONTAMINATION & SPREAD OF BACTERIA.									
	O - C TACO DO SE									
	PHOTOS TAKEN. PIC BRIEFED ON ABOVE.									
	"A" PLACARD # 02003 ISSUED.									
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sed on the i	nspection today, the items listed above identity vio suspension of the Sanitary Permit or downgrade.	olations which sha	al the ==	rected by the date sp	ecified by the Dep	artment. Failure to	comply m	ay result in		
bmitted to the	he Director within the period of time established in	the notice for cor	ections	any nonce of i	makecani nuang	e, a written lednes	LIOT NEARIN	A mrast 06		
SLM.	rge (Print and Sign) WES ESPATOIN	elh				Date:	3/24/	2017		
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